

Maple Tree Inn

☼ Draught Beer List ☼

Beer	Style	ABV	Size	Price
#1 Alarmist Brewing "Crispy Boy"	Pilsner	4.9%	16 oz.	\$6.00
#2 Allagash White	Witbier	5.2%	16 oz.	\$6.00
#3 Three Floyds Zombie Dust	Pale Ale	6.2%	16 oz.	\$7.00
#4 Hubbard's Cave Caramel Iced Mocha	Stout w/ Chocolate, Coffee, Lactose, and Vanilla	6%	13 oz.	\$8.00
#5 Old Nation M43	IPA	6.8%	16 oz.	\$8.00
#6 Pollyanna Fruhauf	Oktoberfest	5.4%	16 oz.	\$6.00
#7 Middle Brow Bloc Party Passion	Sour w/ Passionfruit & Blackberry	4%	13 oz.	\$8.00
#8 Shacksbury Rosé Cider	Cider w/ Vermont Apples aged on Syrah & Zinfandel Grape Skins	5.5%	16 oz.	\$6.00

☼ White Wine on Draft ☼

Wine	Region	Tasting Notes	6 oz. Pour	½ Liter (16.9 oz.)	1 Liter (33.8 oz.)
#1 Milbrandt Pinot Grigio	Columbia Valley, Washington	juicy tangerine, green apple, nectarine, banana soufflé	\$9	\$23	\$45
#2 Garciarévalo Tresolmos Verdejo	Rueda, Spain	white peach, ripe pear, lime blossom, crisp acidity	\$9	\$23	\$45
#3 Borealis Reisling Blend	Willamette Valley, Oregon	a touch of sweetness, lavender, guava, ripe honeydew	\$9	\$23	\$45
#4 Matchbook Chardonnay	Napa Valley, California	creamy fruit, melon, papaya, almond, balanced acidity	\$8	\$20	\$40

☼ Red Wine on Draft ☼

Wine	Region	Tasting Notes	6 oz. Pour	½ Liter (16.9 oz.)	1 Liter (33.8 oz.)
#1 MacMurray Estate Pinot Noir	Central Coast, California	ripe raspberry, plum, cherry compote, warm vanilla	\$13	\$33	\$65
#2 Chateau du Cayrou Organic Malbec	Cahors, France	black currant, juicy acidity, soft tannins, boysenberry	\$10	\$25	\$50
#3 Beckmen Cuvee Le Bec Red Blend	Santa Ynez Valley, California	blackberries, violets, baking spice, cacao	\$9	\$23	\$45
#4 Smith & Hook Cabernet	Central Coast, California	dark fruit, black currant, sweet spice, integrated tannins	\$14	\$35	\$70

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☞ Cocktails On Draft ☜

#1 Hurricane	Rum, Giffard Passionfruit Liqueur, Fresh Squeezed Lemon, Lime, and Orange Juices ~ A Tart, Refreshing Signature Cocktail of New Orleans ~	\$10
#2 Creole Voodoo Zombie	Three Rums, Pineapple, Mango, Guava, Apricot Brandy, Orange Curacao, Lime	\$9
#3 "Om Is Where I Want To Be"	St. George Botanivore Gin, Chateau Aloe Liqueur, Lime, Matcha Green Tea, The Bitter Truth Celery Bitters, Soda	\$12
#4 "I Like Pink Drinks"	Cimmaron Blanco Tequila, Rey Campero Espadin Mezcal, Ambrosia Aperitivo, Demerara, Lime, Grapefruit, Himalayan Pink Salt	\$11

☞ Cocktails ☜

#1 Monk's Swizzle	Plantation Original Dark Rum, Yellow Chartreuse, Lime, Pineapple, The Bitter Truth Jerry Thomas Bitters, and Angostura Bitters	\$11
#2 Saint 75	Thornton Distilling Dead Drop Gin, St. Germain Elderflower Liqueur, Lemon, Mionetto Prosecco	\$9
#3 Rise of the Phoenix	Tito's Vodka, Yzaguirre Blanco Vermouth, Lemon, House Peach Preserves, Orange Bitters	\$11
#4 Summer in Manhattan	Four Roses Bourbon, Yzaguirre Rojo Vermouth, Angostura Bitters, Strawberry & Balsamic Shrub, Fresh Lemon, and Thyme	\$11
#5 Grasshopper	Giffard Creme de Cacao, Creme de Menthe, Cream, Aztec Chocolate Bitters, Nutmeg	\$9
#6 Vieux Carre	George Dickel Rye Whiskey, Park VS Cognac, Yzaguirre Rojo Vermouth, Benedictine, Angostura Bitters, Peychauds Bitters	\$13

☞ Small Batch Liquors ☜

All Pours 1.5 oz.

Macallan Rare Scotch	\$50	Cimmaron Blanco Tequila	\$8
Macallan Double Cask 12 yr. Scotch	\$15	Cimmaron Reposado Tequila	\$9
Balvenie Caribbean Cask 14 yr. Scotch	\$20	Rey Campero Espadin Mezcal	\$9
Balvenie Doublewood 12 yr. Scotch	\$14	Gosling's Black Seal Rum	\$7
Monkey Shoulder Scotch	\$8	Papa's Pillar Blonde Rum	\$9
Angel's Envy Rye Whiskey	\$20	Parcé 8 yr. Columbian Rum	\$10
George Dickel Rye Whiskey	\$8	Copper & Kings Brandy	\$9
Koval Rye Whiskey	\$9	Park VS Cognac	\$9
Templeton Rye	\$9	Yzaguirre Blanco Vermouth	\$7
Sazerac Rye	\$9	Yzaguirre Rojo Vermouth	\$7
Four Roses Yellow Label Bourbon	\$8	Fernet Branca	\$9
Four Roses Single Barrel Bourbon	\$11	Fratello Hazelnut Liqueur	\$8
Blaum Brothers Bourbon	\$10	Lazzaroni Amaretto Liqueur	\$8
Breckenridge Bourbon	\$9	Pierre Ferrand Dry Curacao	\$8
Noah's Mill Small Batch Bourbon	\$13	Amaro Cinpatrazzo Liqueur	\$7
Rowan's Creek 12 year Bourbon	\$11	St. George Nola Coffee Liqueur	\$11
Willett Pot Still Reserve Bourbon	\$11	Yellow Chartreuse	\$12
Butterfly Classic Absinthe	\$20	Mionetto Prosecco	\$9 Glass / \$38 Bottle
Kübler Verte Absinthe	\$13		

Consumer advisory note:

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition